

Chateau Ste Michelle®

2008 DRY RIESLING COLUMBIA VALLEY

TASTING NOTES

"FOR 15 YEARS WE MADE A DRY RIESLING JUST FOR THE NORTHWEST. WE STARTED HEARING FROM CUSTOMERS IN OTHER PARTS OF THE COUNTRY WHO WANTED THIS DRIER STYLE OF RIESLING. SINCE THE 2006 VINTAGE WE HAVE BEEN ABLE TO MAKE OUR DRY RIESLING AVAILABLE NATIONALLY. THE CHATEAU STE. MICHELLE DRY RIESLING IS A DRY, CRISP, REFRESHING STYLE OF RIESLING WITH BEAUTIFUL FRUIT-FORWARD FLAVORS, CRISP ACIDITY AND AN ELEGANT FINISH. IT OFFERS BRISK, COOLER CLIMATE RIESLING CHARACTER OF WHITE PEACH AND APRICOT WITH A CLEAN FINISH. THIS IS AN INCREDIBLY VERSATILE FOOD WINE AND MY FAVORITE WITH OYSTERS."



BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

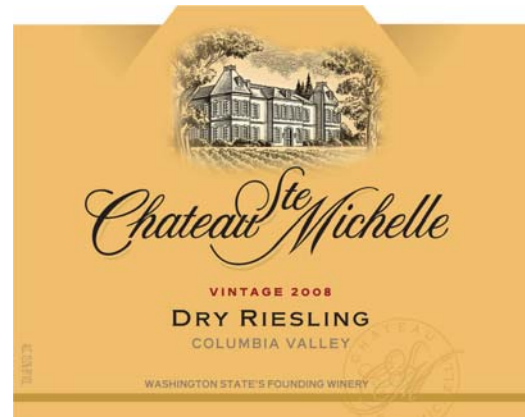
- A "perfect" ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state's Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Warm weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- Riesling fruit for the Dry Riesling comes mainly from cooler sites within the Yakima Valley of eastern Washington.
- Sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Riesling grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style and retain all the natural acidity.

WINEMAKING

- Winemaker Bob Bertheau chooses select lots of cooler climate Riesling to create this elegant, dry style of Riesling, while maintaining beautiful fruit character.
- A cool fermentation in stainless steel tanks preserves the freshness and bright fruit qualities of this wine.



TECHNICAL DATA

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| TOTAL ACIDITY | 0.73g/100ml |
| PH | 3.06 |
| RESIDUAL SUGAR | 0.85g/100ml |
| ALCOHOL | 13.0% |
| BLEND | 100% Riesling |

FOOD PAIRING

FOODS crab, scallops, mild cheeses,
Asian dishes, Indian curries

